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His Royal Majesty Adam I watches the final bout which will determine the new Heir Apparent to the Crown of Caïd. Read below for more!
Photo by Sadhbh inghean Uí Chonghail



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RUNESTONE

BARONY OF WESTERN SEAS ~ KINGDOM OF CAID ~ SOCIETY FOR CREATIVE ANACHRONISM
The Official Newsletter of the Barony of Western Seas | January - March, 2019 ~ A.S. LIII

SPRING CROWN TOURNAMENT, 2019

It was a beautiful day in Starkhafn, not too cool or hot, with a brisk wind to snap the many colored banners about. Sir Edward Castleguard did enter the lists for the honor of his Lady, Mistress Kyrstyan de la Poole. Accompanying the pair was Sir Auberon von Bohm who fought in the pick-ups through the day. Sir Edward made it through several rounds until he fell, but he got into the top 9 and made everyone so proud! Winning out the tournament was Duke Wilhelm for his Lady, Countess Tsyra - they are now the Crown Prince and Princess of Caïd. Their Excellencies Una and William were also in attendance, as was myself, Sadhbh - all representing Western Seas and spreading our aloha with those we visited. This being my first Kingdom event, I was welcomed by so many I forgot their names! I did make note off a few of the important things... particularly the surprise invitations into the Order of Chivalry. There were not one, not two, but three vigils this day! Of these new "Baby" Knights, one originates from our very own Valley Azure - (the now) Sir Jacob Rudolfsson! Pride and humility swelled his eyes with tears at the honor as his sword-brother, Sir Auberon, spoke of learning Chivalry at his side (plus the many ka-tonks) and Mistress Kyrstyan attested to his servitude as she watched him grow within Valley Azure. More pictures follow on the next page, so many that the power of my device faded before the end of Closing Court! Please enjoy what I have gotten here, and there are more posted to the Booke of Faces (Facebook) at the Western Seas page. Alas, the sun set and the day ended, but the memories shall live on in my heart and within these pages of the Western Seas Runestone for all time.



Written and with photos by Sadhbh inghean Uí Chonghail

More... Spring Crown Tournament, 2019

Photos by Sadhbh inghean Ui Chonghail



From the Desk of the Baron

Greetings to the Glorious Populous of Western Seas!

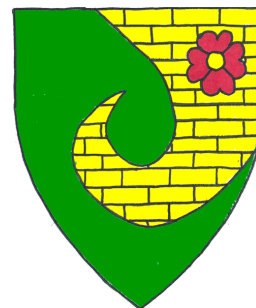
We had a (cannon)ball at Twelfth Night this year. Big thank you to Her Excellency, Maria de la Islas for her cooking and the hard work in the kitchen. We missed many faces in the hall that night, but we have our next few events right around the corner. Up next in the docket, as you probably know, is **Hawaiian Scottish Festival and Highland Games**. Please join us and help grow the barony.

I am curious to know what the various groups of Western Seas are doing. Please share pictures, stories, and even boring reports with us via Facebook or send them to me or the Chronicler so we can advertise. If the public does not see us doing fun things, they won't join us.

Southwest Airlines has started another interisland price war and flights between islands are cheap. My goal is to have a truly Baronial event this year with people from all islands. For those unable to travel, would you be interested in hosting the event? For the rest of us, please think about helping out those who may not have the means to make the trip entirely out of pocket. Maybe help with a few dollars for airfare. Share a rental car or share a place to stay. I'm happy to help coordinate with anyone who may need help to attend this event.

The Baronial Tournament is in October. It will be an arts competition, start researching your projects now as the deadline sneaks up fast.

*Mahalo from Your Baron & Baroness
Andrew of Fairburn & Kathryn of Caledonia*



A Swashbuckling 12th Night, Arrrrr!

Photos courtesy Claudius Brutus di Bartolomeo



Officer Letters (Seneschal & Chronicler)

Greetings!

This will be our 41st year for the Barony of Western Seas. I consider this a great accomplishment.

Baron Andrew of Fairburn and Baroness Kathryn of Caledonia have expressed a desire that we have an event with members from other islands, so we might include members from the whole Barony. We hope to see more communication between all of us, from Farhaven in the south on Hawaii, to Oahu's three cantons, to Peridot Isle and Valley Azure in the north. Though we are all far apart, we are united with our common interest in reenactment of a time of chivalry and courtesy, in all the various ways we pursue—from Arts and Sciences to martial arts, to service of our Barony and Kingdom.

I am grateful to announce that we now have a Deputy Baronial Seneschal, Lord Olaf Svensen. Lord Olaf has been attending our council meetings for some time, and has been in our Barony for many years. We value his input and abilities. Thank you, Lord Olaf.

Our website was hacked back in September 2018, and we were unable to recover it. Bantiarna Sadhbh, our Chronicler and Webwright, is working with Kingdom to try to create a new website, and get the Runestone back in production. We are especially grateful for her incredible efforts to try to get us back on track in spite of all the problems.

This past year was a year of trials for our Barony, with Hurricane Lane, Hurricane Olivia, three hundred year floods on Kauai, and flooding as well as a volcanic eruption in Farhaven. This year we have already had a severe windstorm. I am hoping for calmer weather and more times for us to get together this year.



Yours in service to the dream,

Mistress Raven of Heronsmarsh

OL OP CB | Baronial Seneschal, Barony of Western Seas

O' My Dearest Western Seas!

This is the last Runestone I will produce for you. My adventures are taking me far and away from the boundaries of our glorious Kingdom of Caid, to the eastern territories of the Kingdom of Atlantia. It is a bittersweet aloha I bid to all of you - my friends and family - you will be in my heart always.

This leaves a vacuum in the communication needs for the Barony, particularly for this newsletter and the website. Right now, I ask anyone interested, to please contact Mistress Raven (seneschal@westernseas.org) if you wish to help. I have made the production and maintenance of this Runestone as simple as can be - **if you know Word, or use GoogleDocs, you can do this!** This and the last few issue of the Runestone were produced via GoogleDocs and I can easily help with any transfer. I have files, images, and art ready for the next volunteer to this office.

Insofar as the website - **it is back!** Dame Ish and the wonderful staff at the Kingdom Webwright office have worked hard to replace the site and make it as secure as possible. I have tweaked the site to the Western Seas' standard, and added content which I had on backup. I spoke to Dame Ish at Crown, and she said the site can be maintained by Kingdom Officers until such time as a new Webwright is found by the Barony. As with the Runestone, contact Mistress Raven if you wish to help. Again, I have tips, notes, files, content, and more for the website from backups and my archives which can be easily transferred.

May the gods bless you all - and keep the `aina safe for so long as the stars shine above.
Eternally within the Dream - *Sadhbh inghean Ui Chonghail*



Cooking with Claudius

Hi boys and girls,

What should we prepare today, how about a kit of pigeons, or a beaver kit, or even a kit used by a dancing master? You know, I have asked my readers time and time again, to send in a request of what they would like to see in the Runestone, maybe I should try to get more readers. Well anyhow, at least I got tw(my evil twin and the guy in the mirror). Maybe someday they will send in a request.

So one day I was doing a little archery practice (trying to hit an apple off my brother's head) I missed my target (not to worry, I hit him between the eyes - so I put a little duct tape and spit over the hole and he is good to go) and as the apple came rolling by my feet it hit me. No! Not the apple, but an idea for a recipe. We will make an **apple crostata** (an open-face apple pie). The pie is simple to make, if you made an apple pie before then you can make this one. This pie has almost the same ingredients as a apple pie today; it's got a crust, sugar, cinnamon and apples. The only difference is a few ingredients are added and a few taken out. With this recipe we'll be adding Mozzarella cheeses to it, and cooking the apples in white wine with sugar, and we will not be thickening the liquid with starch.

Now in making our crust, the one thing you must remember is the cooks of old had three types of dough in their cooking, one with flour and water to make a thick dough to cook meats and after it is finished the shell is discarded. Then you have a dough for winter and summer cooking. And finally a flakey dough to eat right out of the oven. In making the first dough you would use cold water (water would be at room temp) and wheat flour. If you use warm water after you let it rest it will rise on you like unleavened bread, so cold water is used. Then you have the winter/summer crust with cold water, salt, eggs or only yolks. Our flaky crust is made with fine wheat flour, water, salt, eggs or egg yolks and fat (butter or rendered fat). So if you look at today's crust recipes, you have salt, butter, water and sometimes eggs in your pie shell.

In most pies what you put in it, is left up to the cook. In our apple pie you can use any type of apples, whatever your poison is should work. With the Bartolomeo Scappi recipe, there are two ways to do your apples: stewed in a ceramic pot with wine, or sliced thin and put raw in your pie. In most of his sweet or savory recipes he likes to use cheese, one in partiality is provatura, it's a cheese made from Buffalo milk (not like our bison, but a European bison). It is a pulled cheese similar to mozzarella and sometimes it is smoked.

Now for our pie, we will stew our apples in wine. The recipe calls for Malmsey or white wine; Malmsey is a fortified sweet wine like Madeira. My wine cellar was out (I call my cellar "Safeway") so I used a white, Italian dessert wine Moscato d' Asti. It is made from Muscat white grapes and has black Muscat for raisins, in which we will be using too.

Ingredients (see pic)

6 large apples 3-1/2 cup flour 1 pound mozzarella cut into 1/8 thin slices 1-1/2 cup sugar 1tsp salt 1tsp cinnamon 3 egg yolks 1 whole egg	4 tablespoon rendered fat (I use bacon fat) 1 stick butter 2 cups white wine 1/2 cup water 1/2 cup raisins 10 inch.ceramic pie pan or any 10 inch pie pan
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Instructions

1. Now we peel and core our apples and cut them into wedge shaped pieces as in pic two.
2. Get a ceramic pot or pot and add apples, wine, 1 cup sugar, and 1/2 stick butter, cook on high for 5 min. then lower heat to low and simmer 15 min. or until tender, and mix now and again, as in pic three and four. After apples are done let it cool and go and make your dough.
3. Now put your flour on the table and make a well in the middle and add egg, egg yolks, 1/2 cup water and 3 tablespoons of fat. Mix all that is in the middle and then slowly incorporate the flour by bringing the sides in, and when the liquid is incorporated with the flour use your hands and mix to make a dough, as in pic five through seven, put a cloth on it and let the dough rest for 30 min.
4. Now take 3/4 of your dough and roll it out so that it is big enough so that you can fit it into your pie pan with some hang over the sides. Now put your crust in the pan and brush 1 tablespoon rendered fat all over the crust. Next put down one layer of cheese, then on top of the cheese add one layer of apples(use a slotted spoon) with 1/4 cup raisins, 2 tablespoon butter and 1/3 cup sugar with cinnamon (sprinkle cinnamon sugar all over). Now repeat the process one more time, then add one more layer of cheese top (cheese, apples, cheese, apples, cheese). Now take the remaining 1/4 dough and roll it out and then cut it into 1/4 wide strips. Criss-cross your strips on the pie, as in pics eight to ten.
5. Preheat your oven at 350. Butter the top of the crust and bake in the oven for 45 min. After pie is finished, let cool for about ten minutes. Then eat (see pic eleven).

From my plate to yours,

Claudius



*"Always do sober what you said you'd do drunk.
That will teach you to keep your mouth shut."*

Ernest Hemingway

Resources

Opera, translated by Alberto Capatti & Massimo Montanari

Delizia, by John Dickie

The Pie and Pastry bible, by Rose Levy Beranbaum

Alcoholica Esoterica, by Ian Lendler



Ye List of Waivers When & Why

Several release forms and waivers are necessary for various activities by the Barony, Kingdom, and Society. Ask any of our officers for hard copies of these forms.

SCA Model Release Form

Required to be signed by subject when...

- the image is portrait-style.
- the photo is taken in a private space or event (such as personal encampment).
- the photograph is taken at a non-public venue (sch as an armor-making workshop at a home or closed event).

SCA Photograph Grant of Use

Required to be signed by the original photographer of any and all photos in use after December 31, 2010.

A photographer may check the "Perpetual Grants of Use" box, meaning the form is required only one time and it covers any photograph submitted for use by the Barony now or in the future.

SCA Creative Work Copyright Assignment / Grant of Use Form

Required to be signed by the author or artist for the following...

- articles, poems, stories songs - written content submitted for publication.
- original artwork (not clip art) submitted digitally for publication.

No form is needed for...

- correspondence from officers or event organizers.
- Event notices.
- Captions to photographs.

Caid Personal Information Release

Required to be signed when...

- Event organizers wish to use their personal email / phone number as contact in public display.
- Officers wish to have their modern names used in the Regnum.
- Articles and submissions writers wish to use their modern name in the by-line. Waivers are to be submitted with pertinent works to the Chronicler and/or the Webwright. Waivers can be submitted digitally (scanned as PDF or JPG). Hard-copies received will be scanned. All waivers are stored digitally in a private filing system managed by Kingdom Caid. Hard-copy Waivers are kept on file with the Constable after being scanned. Combat and Equestrian Waivers are special waivers needed to participate in events related to each. Please speak to the Field Marshal of the event for more information.

Blue Card vs. White Card

SCA members who have (digitally) signed a Waiver of Liability when paying for membership possess a Blue Membership Card. Members who have not (digitally) signed this waiver have a White Membership Card. If a member possesses a White Card, that member must sign Combat Waivers at each related event to participate in combat. See the Field Marshal of the event if there are any questions.



Barony of Western Seas

WesternSeas.org

This is the first issue in the sixth volume of the RUNESTONE, covering news and event announcements from January, 2019 through March, 2019. This is a publication of the Barony of Western Seas, part of the Kingdom of Caid, which is one of twenty kingdoms worldwide within the Society for Creative Anachronism, Incorporated (SCA, Inc.). This publication is not a corporate document of SCA, Inc., and does not delineate SCA, Inc. policies.

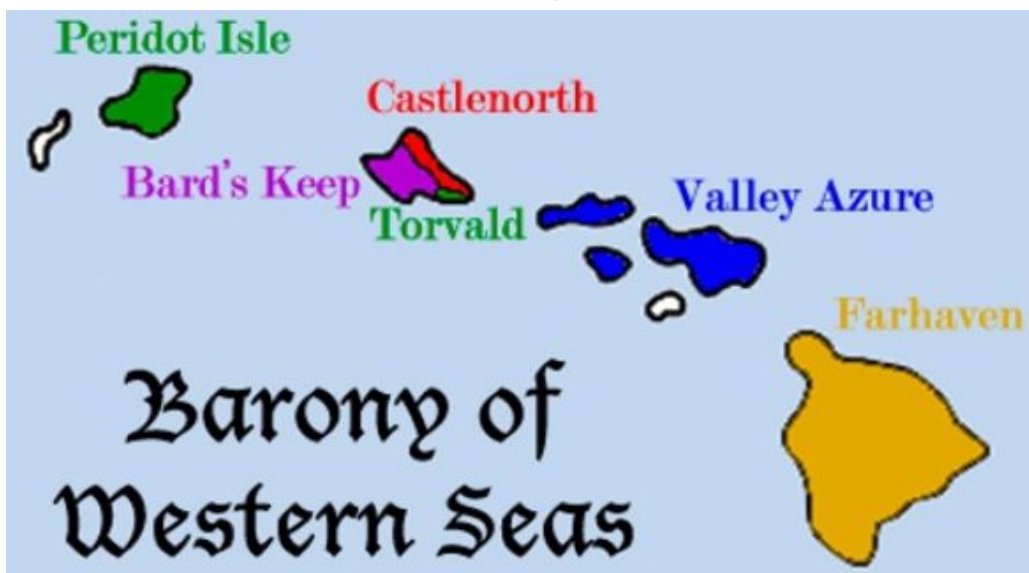
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Barony of Western Seas
54-304 Kawaewae Way
Hauula, HI 96717
WesternSeas.org



Barony of Western Seas Regnum

Baron	THL Andrew of Fairburn	barony@westernseas.org	Ceremonial heads of the Barony and representatives for the Crown of Caid
Baroness	Lady Katheryn of Caledonia		
Office of the Seneschal	Mistress Raven of Heronsmarsh	seneschal@westernseas.org	Manages all business affairs of the Barony and sub-groups
Deputy Seneschal	Lord Olafr inn mikli Sveinsson		
Office of the Herald	Sir Valeran do Pico	herald@westernseas.org	Tracks awards, Devices, and Name Registrations; Master of Ceremony at events
Deputy Herald	Lord Geoffery of Camlann		
Office of the Exchequer	Mistress Duibheasa Ingen ui hÉalaighthe	exchequer@westernseas.org	Manages the financial matters of the Barony
Office of the Constable	Baron Claudius Brutus di Bartolomeo	constable@westernseas.org	Ensures members maintain order in accordance with Society, Kingdom, & Baronial laws
Office of the Chatelaine	THL Andrew of Fairburn	chatelaine@westernseas.org	Organizes demonstrations and greets newcomers to the Society and Barony
Office of the Chronicler	Contact the Baronial Seneschal <i>If you use Word or GDoc, you can do this!</i> <i>Please volunteer today!</i> <i>THL Sadhbh inghean Ui Chonghail-resigned</i>	seneschal@westernseas.org	Produces, edits, and publishes the Baronial Newsletter (this publication) and other marketing materials
Office of Arts/Science	Mistress Raven of Heronsmarsh	artsandsciences@westernseas.org	Oversee affairs of the Arts, Crafts, and Sciences
Office of the Scribe	Mistress Duibheasa Ingen ui hÉalaighthe	scribe@westernseas.org	Organizes the creation of scrolls for awards
Office of the Webwright	Managed by the Office of the Kingdom Webwright <i>THL Sadhbh inghean Ui Chonghail-resigned</i>	webwright@sca-caid.org	Manages Baronial internet needs and presence
Knight Marshal	Sir Edward Castleguard	knightmarshal@westernseas.org	Supervises Armored Combat activities (per island)
Marshals of Fencing	Baron Claudius Brutus di Bartolomeo, Oahu	fencing@westernseas.org	Supervises Fencing activities (per island)
Marshals of Archery	Mistress Duibheasa Ingen ui hÉalaighthe, Oahu Dame Uta Blackthorne, Big Island	archery@westernseas.org	Supervises Archery activities (per island)
Marshals of UAC	Mistress Duibheasa Ingen ui hÉalaighthe, Oahu Dame Uta Blackthorne, Big Island	unarmored@westernseas.org	Supervises Unarmored Combat activities (per island)
Gold Key	Baroness Maria de Isla, Oahu	goldkey@westernseas.org	Manages Baronial Loaner Collections (per island)

Canton Seneschals

Farhaven (Big Island)
Peridot Isle (Kauai)
Valley Azure (Maui)
Torvald (Southeast Oahu)
Bard's Keep (Central & West Oahu)
Castlenorth (Windward Oahu)

Lady Shea Vonquinlan
Vacant - Want to volunteer? Contact the Baronial Seneschal!
Sir Edward of Castleguard
Vacant - Want to volunteer? Contact the Baronial Seneschal!
THL Andrew of Fairburn
Sir Marco Di Bartolomeo

seneschal@farhaven.org
seneschal@peridoisle.org
seneschal@valleyazure.org
seneschal@sca-torvald.org
seneschal@bardskeep.org
seneschal@castlenorth.org

Guilds

Philosophers
Music Maximus
Wooden Spoon
Sappers
Scribes

Sir Valeran do Pico
Mistress Genvieve la Minstrelle
Baron Claudius Brutus di Bartolomeo
Sir Valeran do Pico
Mistress Duibheasa Ingen ui hÉalaighthe

philosophers@westernseas.org
minstrels@westernseas.org
woodenspoon@westernseas.org
sappers@westernseas.org
scribe@westernseas.org

Barony of Western Seas Events



Barony of Western Seas

The entire State of Hawaii

Fighter Practice

Every Thursday, 5:30pm - dark
Kaimuki High School
2705 Kaimuki Ave., Honolulu
Practice in various forms of medieval

combat. From Fencing to Armored Combat & more.

Highland Games Demonstration

April 6 & 7, 10am to 5pm daily
McCoy Pavilion, Ala Moana Beach Park
1201 Ala Moana Blvd., Honolulu
Once again, Western Seas shows support of the Hawaiian/Scottish Association by demonstrating medieval fighting, arts, and sciences skills during their annual festival.

Setup: 10 am each day (no overnight camping)
Fighter Demo Times: 1pm and 3pm each day
Bring your shelter, lots of water, and projects to share.
Festival Info:
<http://hawaiianscottishassociation.org/festival-information>
Contact: barony@westernseas.org

Dormant Cantons

Want to lead one of these Cantons? Contact the Baronial Seneschal for information. Seneschal@WesternSeas.org



Canton of Torvald

From Hawaii Kai to Town, then onward toward Salt Lake and all areas within



Canton of Peridot Isle

The entire island of Kauai, The Garden Isle



Canton of Castlenorth

Windward Oahu, from Makapuu to the east, all the way to Pupukea

Baronial Officer & Populace Meeting

Windward Community College,
Hale 'Imiloa (Valeran's Office)
45-720 Keaahala Rd., Kaneohe

Third Wednesday every month; 6pm to 8-ish pm
Open to all members of the Barony. Skype and phone conferencing available. Contact the Baronial Seneschal for more information.



Canton of Valley Azure

The entire county of Maui, including the islands of Molokai and Lanai

Fighter Practice

Sunday mornings, 10am until tired
Eddie Tam Memorial Center, lower field
931 Makawao Ave., Makawao, HI 96768



Canton of Bard's Keep

Central and West Oahu, From Halawa to Makaha to Pupukea

Fighter Practice

Sundays, 4pm - dark
Neil S. Blaisdell Park, Pearl City
Armored Combat and sometimes Fencing. Weather permitting.



Canton of Farhaven

The Big Island of Hawaii

Unarmored Practice

(unless other event is planned)
First Saturday of the month, 11am
Lilioukalani Park
All other Saturdays, 10am
Cooper Center Skate Park

~ Guild News ~

The Philosophers Guild is planning something in the near future, but they are debating the reality of whatever they are planning on doing. Real or unreal, there will be cheese! The Sapper's Guild is also up to something (*or should we say under mining something?*). We won't know what it is until the roof falls in on them (as usual).

YiS - Sir Valeran do Pico

Hi boys and girls, Wooden Spoon is Western Seas cooking guild, it started right after the Earth formed and Western Seas rose up from the depths of the briny seas; and I swear to god, there was Sir Valeran with tablets from his Philosophers Guild as Western Seas rose! Anyway, I Baron Claudius Brutus Di Bartolomeo, am the CEO and Supervisor of the Wooden Spoons. Our cooking guild is here to help anyone that has any question about period cooking, or to use the guilds trays and things or if you need help in cooking for 12th Night or any question that you have on cooking, I have a large library of period books that you can get recipes from, all you need to do is ask and I can make you a copy of any recipe or show you how to make it. And I can help in your A&S work to.

In Service - Baron Claudius